

# CLAIMS

sub A1> 1. A method for preparing a light-colored seasoning liquid, characterized by comprising *koji*-making by the employment of a raw material mixture containing soybeans or a similar material in an amount of 0-40% and, in an amount of 100-60%, raw material consisting of, on a dry weight basis, 25-100% gluten and 75-0% wheat, and subjecting a resultant *koji* product and 7-24% salt water to fermentation.

2. The method for preparing a light-colored seasoning liquid according to claim 1, wherein the salt water is employed in an amount 1.35-1.65 times the weight of the raw material mixture.

sub A2> 3. The method for preparing a light-colored seasoning liquid according to claim 1 or 2, wherein the fermentation is carried out for 2-3 months at 10°C; or for one month at 10°C and subsequently for a further 1-2 months at 20°C.

add A3>

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